

**User
Manual**

Oven

**Model
MDB900**



The following symbols are used in this user manual:



WARNING!

Important information concerning your personal safety and information on how to avoid damaging the appliance.

IMPORTANT!

General information and tips



Environmental information

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Important safety instructions

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these warnings please contact customer care.

Installation

- The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person.
- The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
- The appliance must be installed in an adequately ventilated room.
- It is imperative that the appliance is left in the base to protect both the appliance and the floor.
- This appliance is heavy and care must be taken when moving it.
- Do not attempt to lift or move this appliance by the handles.
- All packaging, both inside and outside the appliance must be removed before the appliance is used.
- It is dangerous to alter the specifications or modify the appliance in any way.

Child safety

- Do not allow children to play with any part of the packaging.
- Do not allow children to sit or climb on the drop down doors.
- This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Children should be supervised to ensure that they do not play with the appliance.



CAUTION!

Accessible parts may be hot when the grill is in use. Young children should be kept away.

During use

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- This appliance has been designed for domestic use to cook edible foodstuffs only and must not be used for any other purposes.
- Take great care when heating fats and oils, as they will ignite if they become too hot.
- Never place plastic or any other material which may melt in or on the oven.
- Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- Always use oven gloves to remove and place food in the oven.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.
- Never line any part of the appliance with foil.
- Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release.
- Stand clear when opening the drop down oven door. Do not allow it to fall open - support it using the door handle, until it is fully open.



WARNING!

Never leave the appliance unattended when the oven door is open.

- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Ensure that all control knobs are in the off position when not in use.
- Do not stand on the appliance or on the open oven doors.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.
- Do not use this appliance if it is in contact with water.
- Never operate it with wet hands.

Cleaning and maintenance

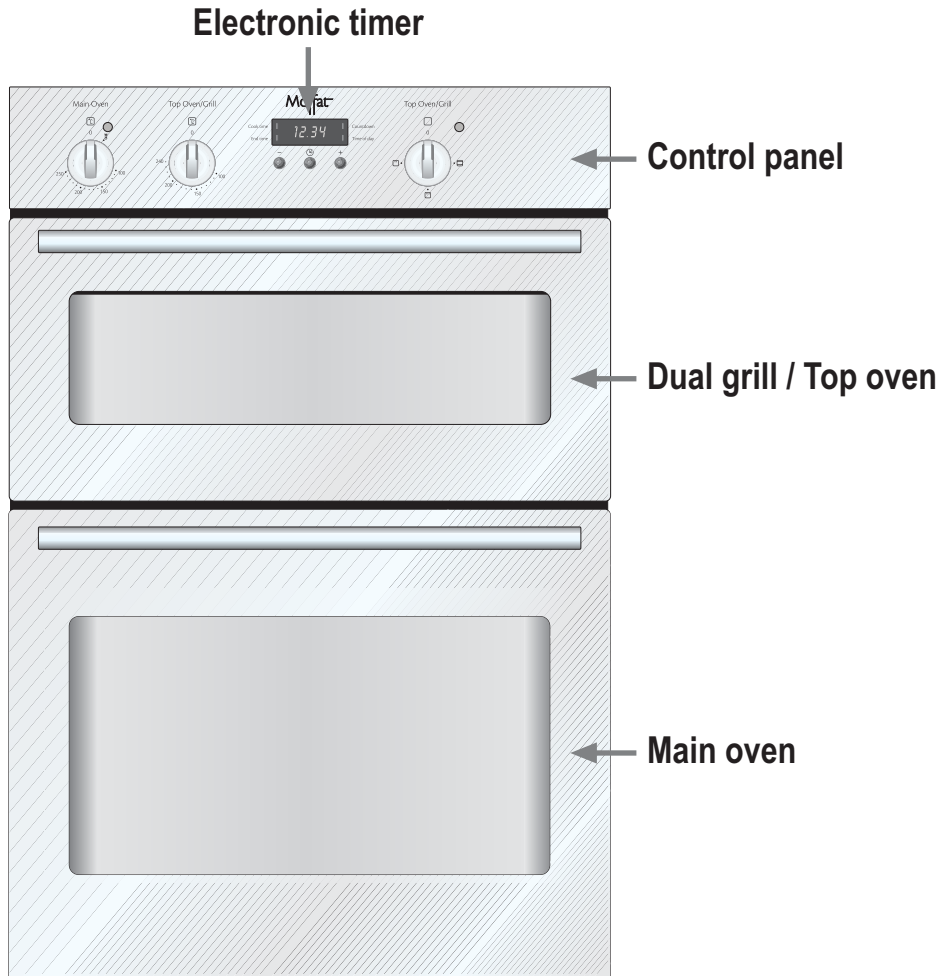


WARNING!

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fat or other foodstuff could result in a fire especially in the grill pan.

- Do not leave the cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.
- Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning / maintenance work.
- Only clean this appliance in accordance with the instructions given in this book.
- Never use steam or high-pressure steam cleaners to clean the appliance.

Product description



Controls and their functions



Electronic timer	<p>Used to set the time of day, cooktime and to set automatic cooking. At the end of the timed period an audible signal will sound for up to 2 minutes.</p> <p> Increase control - used to increase the time on the display. Decrease control - used to decrease the time on the display. Selector control - used to set the required function. </p> <p> Cook time indicator. End time indicator. Countdown indicator. Time indicator. </p>
Main oven control	<p> Main Oven Turn to activate the main oven and set the main oven temperature. Defrost function - used for defrosting food. </p>
Dual grill / Top oven control	<p> Top Oven/Grill Turn to set the temperature of the Dual grill / Top oven. </p> <p> Select to turn off the Dual grill / Top oven. Select to activate the centre grill only. Select to activate the full grill. Select to activate the top oven. </p>
Indicator neons	<p> The indicator neons will turn off and on during use to show that the temperature of the dual grill, top oven or main oven is being maintained. </p>

Before using the appliance

Rating plate

- This is usually situated on the front frame of the appliance and can be seen upon opening either the main or top oven door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- The appliance must be protected by a suitably rated fuse or circuit breaker.
- The rating of the appliance is given on the rating plate.
- **Do not remove the rating plate from the appliance as this may invalidate the guarantee.**

Preparing to use your appliance

- Wipe over the base of the oven(s) with a soft cloth using hot soapy water. Wash the furniture before use.
- We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

The cooling fan for the controls

- The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. It runs on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn on and off, this is quite normal.



WARNING!

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Control panel indicator neon(s)

- The indicator neon will operate when the grill (where applicable) or oven(s) is switched on.
- The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

Condensation and steam

- When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape. However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.
- If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.
- To prevent discolouration, regularly wipe away condensation and foodstuff from surfaces.
- For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

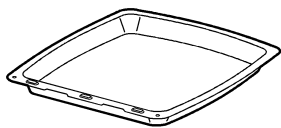
Cookware

- Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.
- Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

Grill and oven furniture

- The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local service force centre.

1 grill pan

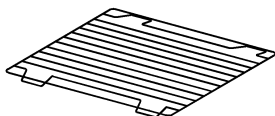


1 grill pan handle



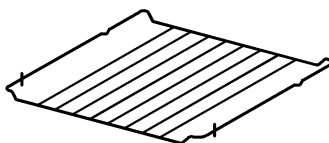
Note: If you require an additional handle for your grill pan, this can be ordered from your local service force centre

1 grill pan grid



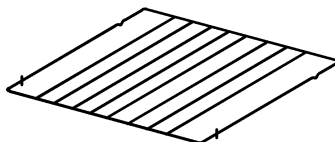
1 cranked shelf

(For grilling and top oven cooking)



2 straight shelves

(For main oven cooking)



The electronic timer

Please note that this is a 24-hour clock, for example 2.00pm is shown as 14.00.
In the following pages we explain how to set the controls. Read through them a few times until you are familiar with the procedure.

If the appliance is switched off on the wall, or there is a loss of power, the clock will stop and you will not be able to use the main oven.

Set the time of day



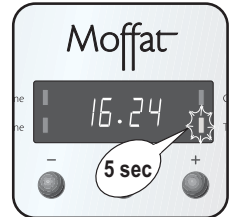
When the electricity is first switched on, the display will flash 12.00 and the time indicator neon will flash.



Press the increase buttons until the correct time is showing.



If necessary press the decrease control to help set the correct time.



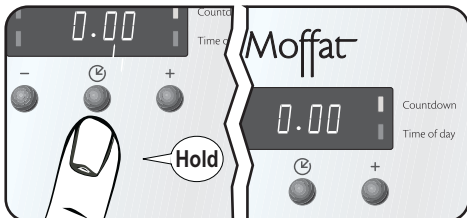
The time indicator neon will flash for 5 seconds then go out. The display will revert to the time of day.

IMPORTANT!

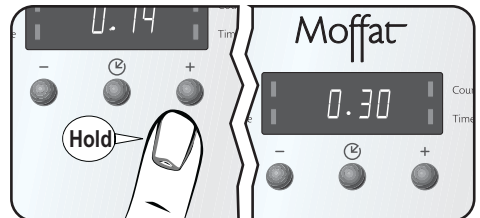
The increase and decrease control buttons operate slowly at first and then more rapidly. They should be pressed separately.

To set the countdown

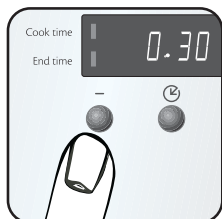
The 'Countdown' gives an audible reminder at the end of any period of cooking.



Press the selector control button until the countdown indicator neon is illuminated and the display reads 0.00



Press and hold the increase button. The display will count up until the interval to be timed is reached e.g. 30 minutes.



If necessary press and hold the decrease button to achieve the correct time interval.

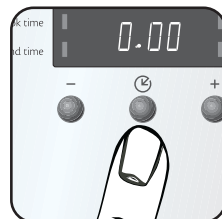
IMPORTANT!

This must be done within 5 seconds of first pressing the selector control button

IMPORTANT!

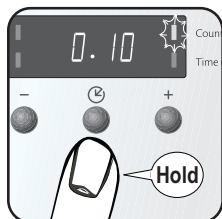
During the operation of the countdown the remaining time will be shown in the display

At the end of the timed period a sound will be heard intermittently for up to 2 minutes.

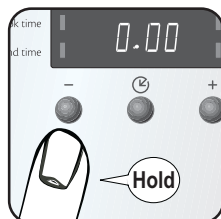


The sound can be stopped by pressing any button.

To cancel the countdown



Press and hold the selector control button until the countdown indicator neon flashes.



Press and hold the decrease button. The display will count down until 0.00 is reached.



The countdown indicator neon will continue to flash for a few seconds and then go out. The display will revert to the time of day.

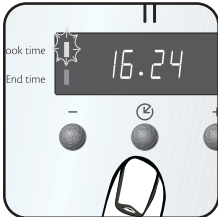
Setting the oven timer control

Only the main oven can be automatically timed. When using the timer control for the very first time, it is advisable to let it operate while you are at home.

The display can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

To set the timer to switch on and off automatically

Ensure the electricity supply is switched on and that the correct time of day is displayed. Place food in oven.



To set the length of cooking time. Press the Selector Control button until the cook time indicator neon is illuminated.



Press the increase control until the required length of cooking time is displayed.



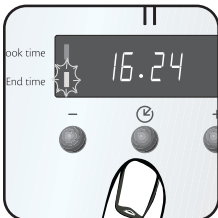
If necessary press the decrease control until the correct time interval is achieved. The maximum cooking time is 10 hours.



Release the buttons. The cook time indicator neon will be illuminated.

IMPORTANT!

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.



To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon flashes.



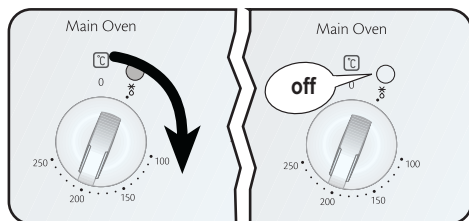
Press the increase control button until the required stop time is displayed.



If necessary press the decrease control until the required time interval is achieved.



Release the buttons. The time of day will be displayed after 5 seconds. The cook time and end time indicator neons will be illuminated.



Set the main oven control to the required temperature. The oven indicator neon should be off.

To set the timer to switch off only

Ensure the electricity supply is switched on and that the correct time of day is displayed.



To set the length of cooking time. Press the Selector Control button until the cook time indicator neon is illuminated.



Press the increase control until the required length of cooking time is displayed.

IMPORTANT!

When the automatic timed period starts, the oven indicator neon will turn on and off periodically during cooking, showing that the temperature is being maintained.

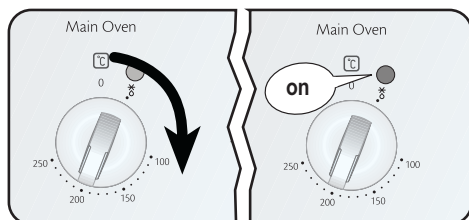
Place food in oven.



If necessary press the decrease control until the correct time interval is achieved.



Release the buttons. The cook time indicator neon will be illuminated. After 5 seconds the display will revert to the time of day.

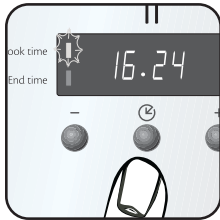


Set the main oven control to the required temperature. The oven indicator neon should be on.

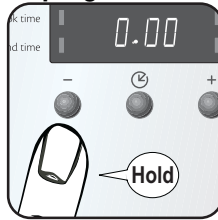
IMPORTANT!

To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed.

To cancel an automatic programme



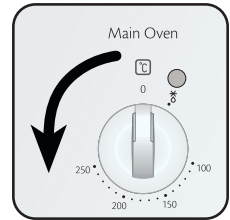
Press and hold the selector control button until the cook time indicator neon flashes.



Press and hold the decrease button. The display will count down until 0.00 is reached.



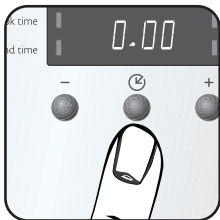
The cook time indicator neon will continue to flash for a few seconds. The display will revert to the time of day.



Turn off the oven controls.

To return the appliance to manual

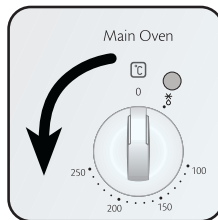
At the end of a timed cooking period, the 'End Time' indicator neon will flash and an alarm will sound for up to 2 minutes.



To stop the sound, press any of the three buttons.



The display will return to the time of day.



Turn off the oven controls.

Things to note

In the event of an interruption of the electricity supply, the timer will reset itself to zero and all programming will be cancelled.

Your timer has an energy save mode which allows you to switch the display off. For setting details please refer to the environmental chapter of this manual.

Automatic cooking

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

The dual grill

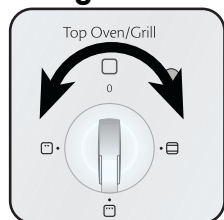
CAUTION!

Accessible parts may be hot when the grill is in use. Young children should be kept away.

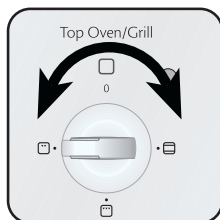
IMPORTANT!

The grill is a dual circuit grill, which means that the full area of the grill can be used, or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

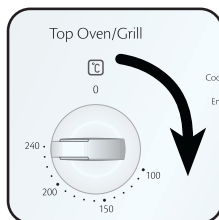
Using the dual grill



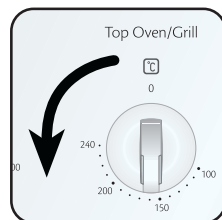
To set the full grill area, turn the top oven/grill selector to full grill.



To set the center grill area, turn the top oven/grill selector to center grill.



Turn the top oven/grill temperature control knob to the right as far as it will go. This is the hottest setting.



To use the grill at lower settings, turn the temperature control knob to a lower setting.

WARNING!

The grill door must be left open when grilling.

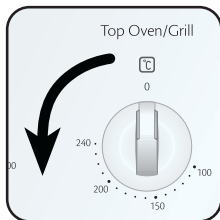
Things to note

- The oven light will illuminate.

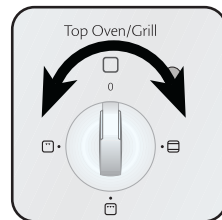
- The cooling fan for the controls may operate after a time.
- The dual grill operates independently of the oven.
- For optimal grilling results place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

To turn off the grill

Turn the top oven/grill temperature control knob to the off position.



Turn the top oven/grill selector control knob to the off position.

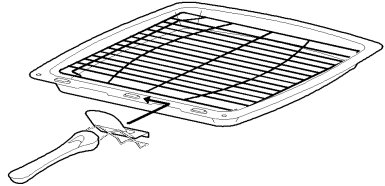


The grill pan and handle

The grill pan has a removable handle. Attach and remove as described below

To attach. Place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

Slide the handle to the left and over the central bump on the grill pan.



WARNING!

Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.

IMPORTANT!

To remove the handle simply reverse the process.

Hints and tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread use the cranked shelf in position 2 with the grid in the high position.
- When using the centre section grill, ensure food is placed centrally on the grilling grid directly beneath the grill element.
- Preheat the grill on full setting for a few minutes to seal meat or for toasting. Adjust the heat setting and the shelf position as necessary during cooking.
- The food should be turned over during cooking as required

Grilling chart

FOOD	GRILL TIME (mins in total)
Bacon Rashers	5 - 6
Beef Burgers	10 - 15
Chicken Joints	30 - 40
Lamb Chops	15 - 20
Pork Chops	20 - 30
Whole Trout/Mackerel	15 - 25
Plaice/Cod Fillets	10 - 15
Kebabs	20 - 30
Kidneys – Lamb/Pig	8 - 12
Liver – Lamb/Pig	10 - 20
Sausages	20 - 30
Steak – Rare	6 - 12
Steak – Medium	12 - 16
Steak – Well Done	14 - 20
Toasted Sandwiches	3 - 4

IMPORTANT!

The times quoted above are given as a guide and should be adjusted to suit personal taste.

The top oven

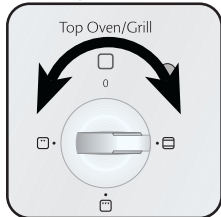
The top oven is the smaller of the two ovens. It is designed for cooking smaller quantities of food. Place single dishes on the centre of the shelf.

The top oven is also ideal for use as warming compartment to warm dishes and keep food hot. Use the top oven when you want to warm plates. Use the lowest setting on the second oven temperature control.

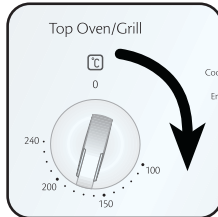
Preheating

For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Using the top oven



Turn the top oven/grill selector to top oven.



Turn the top oven/grill temperature control knob to the required temperature.

Things to note

- The oven light will illuminate.
- The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained.
- The cooling fan for the controls may operate after a time.
- Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.

To turn off the top oven

Turn the top oven/grill temperature control knob to the off position.



Turn the top oven/grill selector control knob to the off position.

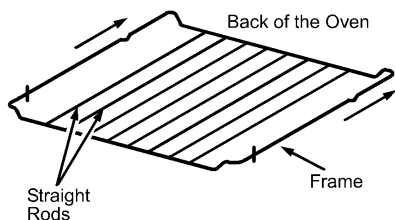


To fit the top oven shelf

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



Hints and tips

- Arrange the shelf in the required position before switching the oven on. Shelf positions are counted from the bottom upwards.
- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used will affect the degree of base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.
- Because of the smaller cooking space and lower temperatures, shorter cooking times are sometimes required.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



WARNING!

Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

The main oven

The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are:

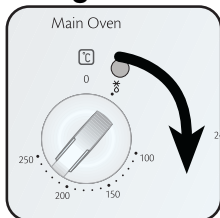
Preheating

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20°C - 25°C for your own recipes, using a conventional oven.

Using the main oven



Turn the main oven temperature control knob to the required temperature.

Batch baking

The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

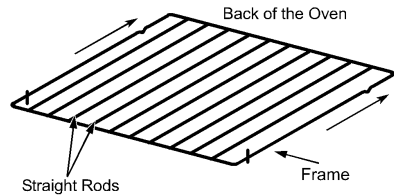
To fit the main oven shelves

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

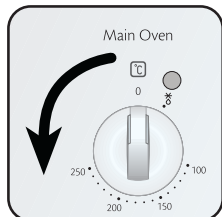
To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps.

Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



To turn the main oven off



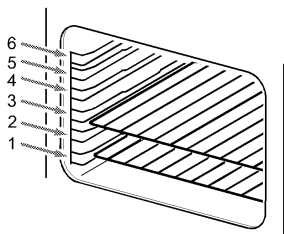
Turn the main oven temperature control knob to the off position.

Things to note

- The oven light will illuminate.
- The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained.
- The cooling fan for the controls may operate after a time.
- The oven fan will operate.
- If an automatic programme has been set, the oven fan and light do not come on until cooking begins.

Hints and tips

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.



- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

WARNING!

Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

Oven cooking chart

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by to suit individual preferences and requirements.

Food	Main oven	Top oven		Approximate cook time (m)
	Temp °C	Temp °C	Pos	
Biscuits	180 - 190	1	170 - 190	10 - 20
Bread	200 - 220	1*	200 - 220	25 - 30
Bread rolls/buns	200 - 220	1	200 - 220	15 - 20
Small / Queen Cakes	160 - 170	1	170 - 180	18 - 25
Sponges	160 - 170	1	160 - 170	18 - 20
Victoria Sandwich	160 - 170	1	160 - 170	18 - 25
Madeira Cake	140 - 150	1	140 - 150	1¼ - 1½h
Rich Fruit Cake	130 - 140	1	140 - 150	2¼ - 2½h
Christmas Cake	130 - 140	1	130 - 140	3 - 4½h
Gingerbread	140 - 150	1	140 - 150	1¼ - 1½h
Meringues	90 - 100	1	90 - 100	2½ - 3h
Flapjack	170 - 180	1	170 - 180	25 - 30
Shortbread	130 - 140	1	140 - 150	45 - 65
Fruit Pies, Crumbles	190 - 200	1	190 - 200	40 - 50
Milk Puddings	130 - 140	1	140 - 150	1½ - 2h
Scones	210 - 220	1	220 - 230	8 - 12

Oven cooking chart continued

Food	Main oven	Top oven		Approximate cook time (m)
	Temp °C	Temp °C	Pos	
Choux Pastry	190 - 200	1	180 - 190	30 - 35
Éclairs / Profiteroles	170 - 180	1	170 - 180	20 - 30
Flaky Pastry	210 - 220	1*	210 - 220	25 - 40
Mince Pies	190 - 200	1	190 - 200	15 - 20
Pasta Lasagne etc.	190 - 200	1	170 - 180	40 - 45
Meat Pies	190 - 210	1*	190 - 210	25 - 35
Quiche, Tarts, Flans	180 - 210	1	180 - 200	25 - 45
Shepherd's Pie	190 - 200	1*	190 - 200	30 - 40
Soufflés	170 - 180	1	170 - 180	20 - 30
Fish	170 - 190	1	170 - 190	20 - 30
Fish Pie	190 - 200	1*	190 - 200	20 - 25
Beef Casserole	140 - 160	1	140 - 160	2½ - 3h
Lamb Casserole	140 - 160	1	140 - 160	2½ - 3h
Convenience Foods	Follow manufacturer's instructions			
Baked Potatoes	180 - 190	1	180 - 190	1 - 1½h
Roast Potatoes	180 - 190	1	180 - 190	1 - 1½h
Large Yorkshire Puddings:	210 - 220	1	200 - 210	25 - 40
Individual Yorkshire Puddings	200 - 210	1	200 - 210	15 - 25

Note: Shelf positions are counted from the bottom of the oven.

Note: Main oven shelf positions are not critical but ensure that they are evenly spaced when more than one is used.

* = Shelf on the oven base

Roasting chart

Meat	Temperature	Cooking time
Beef/ Beef boned	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Mutton/Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork/Veal/Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey/Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over

INTERNAL TEMPERATURES –

Rare: 50-60°C; Medium: 60-70°C; Well done: 70-80°C

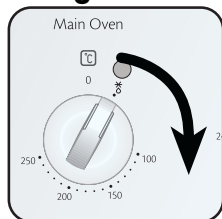
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

Defrost

This main oven function defrosts most foods faster than some conventional methods. It is particularly suitable for delicate frozen foods, which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

Using defrost



Turn the main oven temperature control knob to the defrost setting.

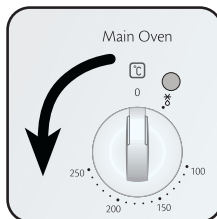
Hints and tips

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Things to note

- The oven fan and internal oven light will come on.

To turn defrost off



Turn the main oven temperature control knob to the off position.

- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- Do not leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

Care and cleaning

WARNING!

Before cleaning always allow the appliance to cool down before switching off at the electricity supply.

Cleaning materials

- Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.
- Cleaners that contain bleach should not be used as they may dull the surface finishes. Harsh abrasives and scourers should also be avoided.

Cleaning the outside of the appliance

- Do not use abrasive cleaning materials e.g. abrasive cream cleaners, wire wool pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking, finish with a soft cloth.
- Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish. **Any spillage on the stainless steel finish must be wiped off immediately.**

WARNING!

Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.

WARNING!

Under no circumstances should the door assembly be detached from the product for cleaning.

Cleaning the control knobs and handles

It is strongly recommended that only hot soapy water be used for cleaning the control knobs and handles. **ANY OTHER CLEANING MATERIALS MAY DULL THE SURFACE FINISH.**

Removing and replacing the wirework runners

- Remove all shelves and furniture from the oven.
- Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the oven.
- Unhook the runner at the top and remove from the cavity.
- To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.

WARNING!

Ensure the wirework runners are firmly in position before replacing the oven shelves.

Cleaning inside the ovens

- The vitreous enamel coating in the grill/top oven and main oven compartments can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

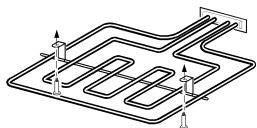
Cleaning the top oven roof

The grill element is hinged to make cleaning the oven roof easier.

WARNING!

Switch off the appliance from the electricity supply before cleaning and ensure the oven is cold.

1. Remove the wirework side runners.
2. Undo the two screws, which hold the grill element in place.
3. Gently pull the element downwards to allow access to the oven roof. Do not force the element downwards.
4. Clean the top of the oven with cream cleaner and a sponge scourer. If heavily soiled, aerosol oven cleaners may be used following the instructions for cleaning the grill / top oven compartment.
5. Gently push the grill element back into place.
6. Fit the screws to hold the element in place and tighten firmly.



7. Replace the wirework side runners.

WARNING!

Ensure the screws are firmly in place after cleaning.

WARNING!

Aerosol cleaners must not come into contact with elements/burners, door seal, or any painted finishes as this may cause damage.

Cleaning the door(s)

WARNING!

To prevent damaging or weakening the door glass panels avoid the use of the following:

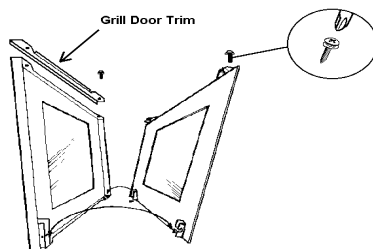
- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans.
- Abrasive cleaning pads, scourers and steel wool pads.
- Chemical oven pads or aerosols.
- Rust removers.
- Bath/Sink stain removers.

IMPORTANT!

The outer door glass is removable for cleaning.

To remove the outer door glass

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand before removing the screws and washers completely with the other hand. The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door.



4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
5. Clean the outer and inner glass using hot soapy water or hob cleaner may be used. Do not use hob cleaner on the Stainless Steel or painted finishes. Do not try to clean the foil, which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.

WARNING!

If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local service force centre who will be pleased to advise further.

To replace the outer door glass

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Holding the door glass with your left hand, use your right hand to open the oven door. Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the grill door.
4. Hold the glass in place with one hand and insert the crosshead screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.

5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

WARNING!

Do not attempt to use the oven without the glass being in place.

To clean the inner glass door panels

The inner glass door is not removable. Clean using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, hob cleaner may be used. Do not use abrasive cleaning materials on the door glass.

Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

Cleaning the grill and oven furniture

- All removable parts, except the grill pan handle can be washed in the dishwasher.
- The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

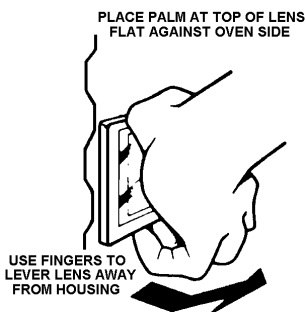
Replacing an oven light bulb (Main oven)

- The type of bulb required is a 300°C 25 watt small Edison Screw.

WARNING!

Disconnect the appliance from the electricity supply before replacing the bulb.

- Make sure the appliance is cool before replacing the bulb.
- Open the oven door and remove the shelves and wirework runners.
- Pull the glass bulb cover towards you and then pull it off. If necessary, use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
- Unscrew the bulb by turning it to the left.
- Fit a new bulb and then replace the glass bulb cover.
- Refit the wirework runners and replace the oven shelves.
- Restore the electricity supply and reset the time of day.



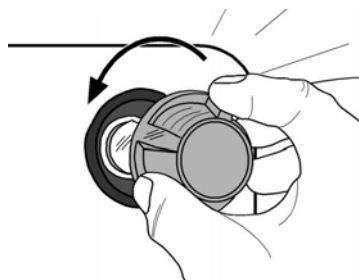
Replacing an oven light bulb (Top oven)

- The type of bulb required is a 300°C 25 watt small Edison Screw.

WARNING!

Disconnect the appliance from the electricity supply before replacing the bulb.

- Make sure the appliance is cool before replacing the bulb.
- Open the oven door and remove the shelves and wirework runners.
- Remove the glass cover by turning it to the left.
- Unscrew the bulb by turning it to the left.
- Fit a new bulb and then replace the glass bulb cover.
- Refit the wirework runners and replace the oven shelves.
- Restore the electricity supply and reset the time of day.



Troubleshooting

- Maintenance must only be carried out by a competent/qualified person. Do not try to alter/modify the appliance yourself, as this could be dangerous.
- Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one that you can solve yourself without the expense of a service call.
- **In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**
- Please note that proof of purchase is required for in-guarantee service calls.

PROBLEM	POSSIBLE SOLUTION
The grill, ovens and timer do not work.	Check that the appliance has been wired in to the appliance supply and is switched on at the wall. Check that the main appliance fuse is working. If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally.
The grill and top oven work but the main oven does not.	Check that the time of day has been set on the clock. Check that the oven is set for manual cooking.
The grill does not work or cuts out after being used for a long period of time.	Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will not operate correctly. Contact your local service force centre. Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal.
The timer does not work.	Check that the instructions for the operation of the timer are being closely followed.
The indicator neons are not working correctly.	Check that you have selected only the function you require. Ensure all other controls are in the off position.
The oven is not cooking evenly.	Check that the appliance is correctly installed and is level. Check that the recommended temperatures and shelf positions are being used.
The oven light fails to illuminate.	The oven light bulb may need replacing. If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins.
The oven fan is noisy.	Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel.
The oven temperature is too high or too low.	Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.

Technical details

Voltage	230-240 Volts AC 50Hz
Power consumption	5.0-5.4kW
Height:	888mm
Width:	592mm
Depth:	563mm (excluding handles and knobs)
Weight:	55Kg



This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC. CE Marking Directive 93/68/EEC.
Energy Label Directive 2002/40/EC.

Environment



After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

Energy save mode

- By switching off the time display you can save energy.

Switching off the time display

- Press and hold any two buttons until the display switches off.

Switching on the time display


- Press any button to switch on the display.

IMPORTANT!

The display can only be switched off if none of the timer functions, 'Cooktime', 'Endtime', or 'Countdown', is in use.



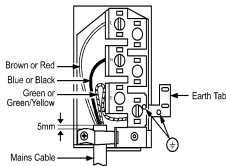
At the end of the appliances life

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation instructions

WARNING!

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- Do not remove the screws from the earth tab extending from the oven mains terminal block



- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is usually situated on the front frame of the appliance and can be seen upon opening either the main or top oven door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- Do not alter the electrical circuitry of this appliance.

Things to note

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Recommended cabinet dimensions).
- If your cabinet interior dimension is between 565- 570mm the oven may still be fitted. However, a minor modification to the cabinet will be required to reduce the aperture size down to 560-565 mm, to allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

WARNING!

Do not lift the appliance by the handles.

IMPORTANT!

House circuit

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

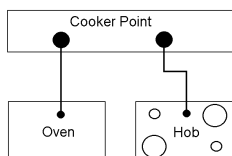
Choice of electrical connections

- There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated. Please choose from the most appropriate after reading the different methods: -
 - a) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

IMPORTANT!

Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods: -

- b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.
- c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point.



IMPORTANT!

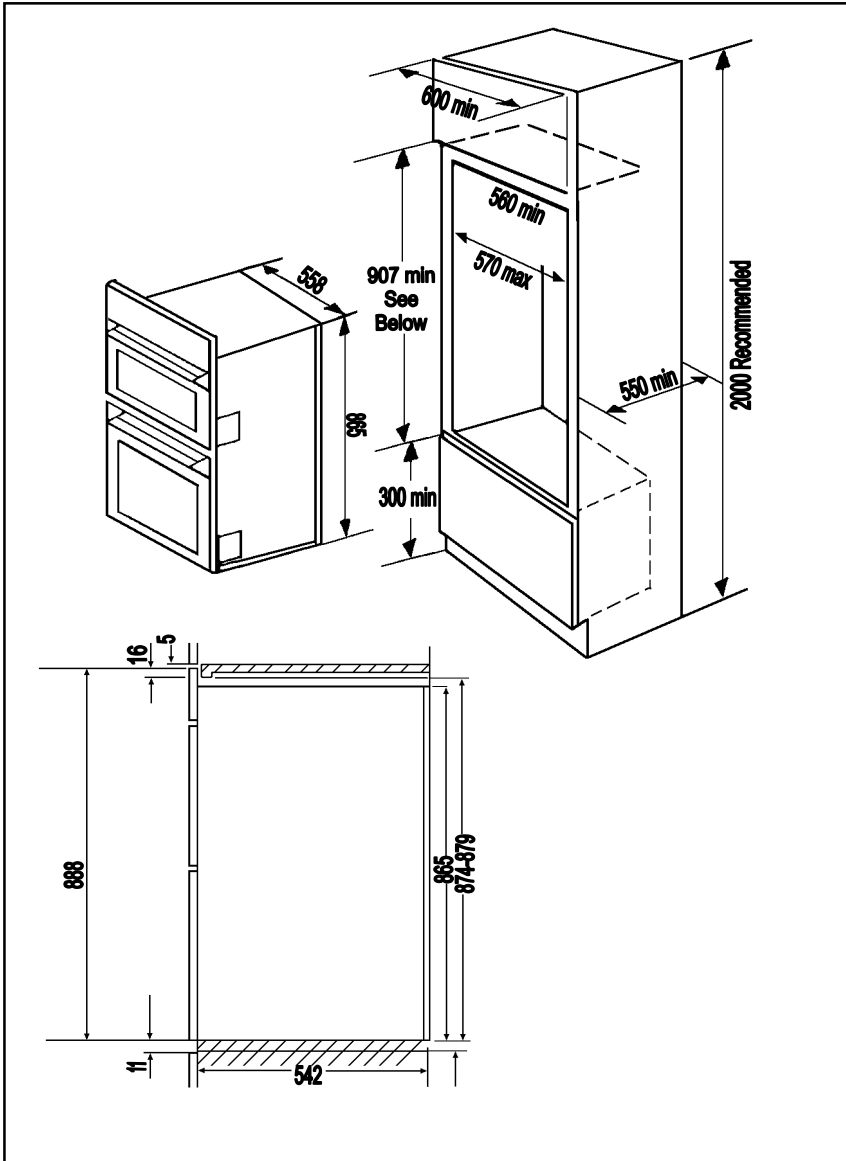
It is good practice to:

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

Preparing cabinet for fitting of oven

- Make sure that the cabinet is the correct size for the appliance to be fitted (Recommended cabinet dimensions).
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitting the oven is securely fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance, and any corresponding door / panel underneath.

Recommended cabinet dimensions (mm)



Installation instructions continued

How to finish unpacking

- Place packed appliance next to the space in which it will be installed.
- Remove the appliance packing except for bottom tray, which should be left in position until the appliance is ready to be fitted into its cabinet.

IMPORTANT!

It is imperative that the appliance is left in the base to protect both the appliance and the floor.

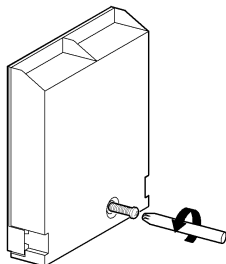
- Ensure the user is given these operating instructions.

IMPORTANT!

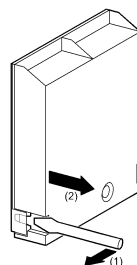
Important: Switch off at the mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

To remove the mains terminal cover

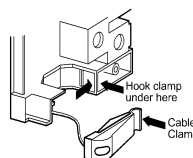
- From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.
- First remove retaining screw with pozidrive screwdriver.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side.



- Lift cover and remove screw from cable clamp.



Connecting to the mains terminal

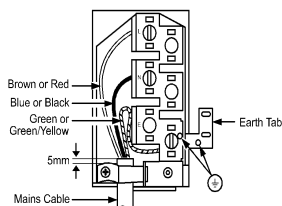


WARNING!

This appliance must be earthed.

- We recommend you use a new length of 6mm² twin core and earthed cable to ensure your safety.
- Make connection as shown below by proceeding as follows: -
- Pre-form wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wire strippers.

- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where un-insulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.



Checking electrical connections

Correct electrical connection can be confirmed when switching on the appliance, as the timer will be flashing.

IMPORTANT!

House circuit

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

Connecting to a hob or cooker point

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.



WARNING!

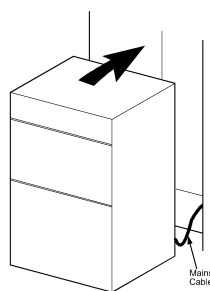
Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

Fitting into the cabinet

IMPORTANT!

Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to recommended cabinet dimensions if greater than 565mm.
- Position the appliance in front of the cabinet.



- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the appliance into the cabinetry follow the procedure below:

IMPORTANT!

Two people will be required to carry out the lifting procedure.

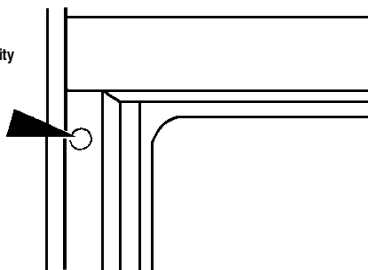
! WARNING!

Do not attempt to lift this appliance by the handle(s).

- Switch on the appliance then refer to the operating instructions.

- Each person should squat either side of the appliance.
- Tilt the appliance so that your hands can support the underside of the appliance.
- Keeping your back straight, raise the appliance to the correct height by straightening at the knees.
- Rest the rear underside of the appliance on the cabinet floor while your hands support the front.
- The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.
- Ensure the appliance is central and level.
- Do not remove spacers fitted behind fixing holes.
- When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims. It is advisable to turn each screw alternatively to avoid damaging the trims.

Fixing points for stability
screws



Service and spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local service force centre by telephoning: -

0870 5 929929

Your telephone call will be automatically routed to the service force centre covering your postcode area.

For the address of your local service force centre and further information about service force, please visit the website at www.serviceforce.co.uk.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?"

When you contact the service force centre you will need to give the following details:

- Your name, address and postcode.
- Your telephone number.
- Clear and concise details of the fault.
- The model and serial number of the appliance (found on the rating plate).
- The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer care department

For general enquires concerning your Moffat appliance or for further information on Moffat products, please contact our customer care department by letter or telephone at the address below.

Customer Care Department
Moffat
Major Appliances
Addington Way
Luton
Bedfordshire
LU4 9QQ
Tel: 0870 5 727 727 (*)

*Calls to this number may be recorded for training purposes.

Guarantee conditions

Standard guarantee conditions

We, Moffat, undertake that if within 12 months of the date of the purchase this Moffat appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a service force centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance, which is improperly installed, or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those, which are subject to rental agreements.
- Products of Moffat manufacture which are not marketed by Moffat.

European guarantee



This appliance is guaranteed by Electrolux in each of the countries listed below for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications: -

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

		
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